

Amendments to the Claims

Please amend Claims 15 and 16. Add Claims 21-27. Claims 1-14 and 17-20 are withdrawn. The changes are shown with ~~strikethrough~~ for deleted matter and underlining for added matter. A complete listing of the claims is set out below with proper claim identifiers.

1. (Withdrawn) A Ubiquinol-enriched oil/fat-containing food.
2. (Withdrawn) The oil/fat-containing food according to Claim 1, which further contains ubiquinone.
3. (Withdrawn) The oil/fat-containing food according to Claim 1 or 2, wherein the ubiquinol/ubiquinone ratio is not less than 1/2 (by weight).
4. (Withdrawn) The oil-fat-containing food according to Claim 2, which has been enriched with ubiquinol and ubiquinone in a proportion of 0.0001 to 50% by weight as ubiquinone based on the total weight of the oil/fat-containing food.
5. (Withdrawn) The oil/fat-containing food according to Claim 2, wherein the oil/fat content is not less than 0.5% by weight.
6. (Withdrawn) The oil/fat-containing food according to Claim 2, wherein the weight ratio of ubiquinol to oil/fat is not more than 1.
7. (Withdrawn) The oil/fat-containing food according to Claim 2, which is at least one species selected from the group consisting of edible oils/fats, milk, dairy products, sauces, breads, pies, cakes, confections, roux, seasoning liquors, ice confections, noodles, processed foods, boiled rice preparations, jams, canned foods, and beverages.
8. (Withdrawn) The oil/fat-containing food according to Claim 2, which further contains an antioxidant and/or an edible color.
9. (Withdrawn) The oil/fat-containing food according to Claim 8,

wherein the antioxidant and/or edible color is at least one species selected from the group consisting of ascorbyl palmitate, ascorbyl stearate, catechin, lecithin, tocopherol, tocotrienol, lignan, and carotenoid.

10. (Withdrawn) The oil/fat-containing food according to Claim 1, which is a colorless or white to pale yellow food.
11. (Withdrawn) The oil/fat-containing food according to Claim 10, wherein the colorless or white to pale yellow food is at least one species selected from the group consisting of edible oils/fats, milk, dairy products and beverages.
12. (Withdrawn) The oil/fat-containing food according to Claim 1, wherein the ubiquinol is an (all-E)-isomer.
13. (Withdrawn) The oil/fat-containing food according to Claim 2, wherein the process for producing the ubiquinol is a fermentation process.
14. (Withdrawn) A process for supplying ubiquinol which comprises ingesting the oil/fat-containing food according to Claim 1.
15. (Currently Amended) A process for producing [the] a ubiquinol-enriched oil/fat-containing food for human ingestion which comprises adding ubiquinol together with an emulsifier and/or an oil/fat-containing food ingredient to a human food material.
16. (Currently Amended) [A] The process for producing the ubiquinol-enriched oil/fat-containing food for human ingestion according to Claim 15 which comprises adding ubiquinol having a purity in excess of 0.01%.
17. (Withdrawn) The oil/fat-containing food according to Claim 1, wherein the ubiquinol/ubiquinone ratio is not less than 1/2 (by weight).
18. (Withdrawn) The oil/fat-containing food according to Claim 1,

which has been enriched with ubiquinol and ubiquinone in a proportion of 0.0001 to 50% by weight as ubiquinone based on the total weight of the oil/fat-containing food.

19. (Withdrawn) The oil/fat-containing food according to Claim 1,
wherein the oil/fat content is not less than 0.5% by weight.

20. (Withdrawn) The oil/fat-containing food according to Claim 1,
wherein the weight ratio of ubiquinol to oil/fat is not more than 1.

21. (New) The process for producing the ubiquinol-enriched oil/fat-containing food for human ingestion according to Claim 15
wherein the ubiquinol-enriched oil/fat-containing food for human ingestion further contains ubiquinone and the ubiquinol/ubiquinone ratio is not less than 1/2 (by weight).

22. (New) The process for producing the ubiquinol-enriched oil/fat-containing food for human ingestion according to Claim 15
wherein the ubiquinol-enriched oil/fat-containing food for human ingestion has been enriched with ubiquinol and ubiquinone in a proportion of 0.0001 to 50% by weight as ubiquinone based on the total weight of the oil/fat-containing food for human.

23. (New) The process for producing the ubiquinol-enriched oil/fat-containing food for human ingestion according to Claim 15
wherein the oil/fat content of the ubiquinol-enriched oil/fat-containing food for human is not less than 0.5% by weight.

24. (New) The process for producing the ubiquinol-enriched oil/fat-containing food for human ingestion according to Claim 15
wherein the ubiquinol-enriched oil/fat-containing food for human ingestion is at least one species selected from the group consisting of edible oils/fats, milk, dairy products, sauces, breads, pies, cakes, confections, roux, seasoning liquors, ice confections, noodles, processed foods, boiled rice preparations, jams, canned foods and beverages.

25. (New) The process for producing the ubiquinol-enriched oil/fat-containing food for human ingestion according to Claim 15

which comprises dissolving ubiquinol in oil/fat under heating, cooling an obtained solution to give a homogeneous oil/fat composition and manufacturing the ubiquinol-enriched oil/fat-containing food for human ingestion using the composition.

26. (New) The process for producing the ubiquinol-enriched oil/fat-containing food for human ingestion according to Claim 15

which uses oil/fat having a melting point of not lower than 20°C.

27. (New) The process for producing the ubiquinol-enriched oil/fat-containing food for human ingestion according to Claim 15

which uses oil/fat having a melting point of below 20°C and

which comprises adding a ubiquinol-containing oil/fat composition in the form of an oil-in-water emulsion.